

### **Amendments to the Specification**

**Page 11,      please replace the paragraph spanning lines 2-19 with the following rewritten paragraph:**

Soybean protein is preferably hydrolyzed to such an extent that soybean protein has solubility in 15% TCA (trichloroacetic acid) of 10 to 30%, more preferably 15 to 30%. The amount, titer and reaction conditions of a protease can be appropriately adjusted so that the solubility is within this range. The solubility in TCA is an index of a decomposition rate of protein, and is a value determined by dispersing protein powder in water to obtain a protein content of 1.0% by weight, thoroughly stirring the dispersion and measuring a proportion of 15% TCA-soluble protein to the total protein by a protein determination method such as Kjeldahl or Lowry method. If the solubility is lower than the above range, the effect of the addition of a protease is insufficient. And if it exceeds the above range, the effect of the addition of a protease is hardly enhanced. On the contrary, too much amino acids and peptides are formed and apt to affect the physical properties and flavor of bread dough.

**Page 37,      please replace the paragraph spanning line 17 through page 38, line 4 with the following rewritten paragraph:**

On the other hand, the addition of the improving agent (H), which had not undergone the lactic fermentation after yeast fermentation, and the agent (J), which had undergone the yeast fermentation alone, did not produce bread having good quality. The improving agent (I), which had undergone the lactic fermentation alone, was considerably effective in imparting long-lasting softness and antibacterial properties, but did not produce bread having a favorable fermented flavor required by the present invention. The improving agent (K) using the fermented milk slightly imparted softness, but produced a yogurt-like flavor, and tended to cause highly excessive softening of bread dough, which resulted in the deterioration of workability.